



# Louis Latour

MAISON FONDÉE EN 1797

## POMMARD 1<sup>ER</sup> CRU "LES ARVELETS" 2010

- REGION Côte de Beaune
- VILLAGE Pommard
- APPELLATION Pommard Premier Cru
- GRAPE VARIETY Pinot Noir

### *The Vine*

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

### *Vinification & Ageing*

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### *Description*

Pommard is known the world over for its opulent red wines. Out of the 120 hectares of premiers crus in Pommard, "les Arvelets" only constitutes 8 hectares. The name of this parcel speaks for itself: it is land cultivated at the bottom of a small valley. Situated on a slope at about 270m above sea-level, this parcel faces directly south and sits on clay-limestone soils. The rich nature of this soil explains the excellence of this wine.

### *Wine tasting*

- TASTING NOTE Deep red in colour our Pommard 1er Cru has a powerful and full nose of cassis and walnut. On tasting, it is fat and lightly peppery. The tannins are still quite present therefore a few years of ageing will bring about beautiful harmony in this wine.
- CELLARING POTENTIAL 7-10 years
- FOOD PAIRING Duck confit - beef "Bourguignon" - mature cheeses
- SERVING TEMPERATURE 15-17°

